

School Eats

The School Foods Team administers a number of programs including the USDA Foods Program, Department of Defense (DoD) Fresh Produce Program, Fresh Fruit and Vegetable Grant Program (FFVP), and Farm to School and School Garden Programs. Our goal is to give schools access to nutritious foods that help support the National School Lunch, School Breakfast, and Summer Food Service Programs as well as the Child and Adult Care Food Program (CACFP).

We hope you enjoy this issue!

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USDA Foods Recipe Book (vol. 1)

Need help with fresh, creative recipe ideas? The School Foods team can help! USDA Foods Recipe Book (vol. 1) is now available at <http://www.azed.gov/health-nutrition/food-distribution/>.

Look for new recipes for SY16!

Thank you to the Arizona schools who are champions and shared their healthy and creative recipes for this project

If you have a recipe that you would like to submit, email Airica.Choquette@azed.gov.



Chicken Pot Pie recipe from Osborn Elementary District



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Second Annual Processing Conference

The Second Annual Processing Conference took place on February 18, 2015 at the Mesa Convention Center. Participation was astounding with 380 sponsors attending! Guests were presented with a variety of sessions to choose from— local procurement, Breakfast in the Classroom (BIC), Summer Food Service Program (SFSP), and physical activity to name a few.

The food show was the finale for the conference with attendees sampling food and networking with 42 processing vendors. Additionally there were 17 farm to school vendors (sponsored by an USDA Farm to School grant) who provided product samples and information about purchasing local. Based on feedback from our sponsors, they were a welcomed addition to our food show! The School Food Programs Advisory Council also assisted with the conference by facilitating sessions and mentoring those who had questions and needed assistance. Go green team!

Dan Spott, Food Service Director for Buckeye Union High School District and advisory council member, compiled his and other advisory council members' top "takeaways" from the conference.

1. Social Media and Surveys Session

While we already try to engage the students and parents with various social media and surveys, Wesley Delbridge's breakout session provided some new direction for us to pursue, as well as some useful reminders.

Simplify your survey – just like students and parents, we have many tasks pulling for our time every day. Despite understanding the value of customer feedback, it doesn't take much for us to consider a survey "too long to waste my time on". Some

simple (and to the point) questions are: What are we doing well? What could we do better? How would you like to be contacted? How would you rate us (1-10)?

Get the survey out there – it can't be taken if it's not seen. Some suggested methods are student email, foodservice twitter account, quick read tags on signs posted around campus, school newsletters and the school Facebook page.

2. Breakfast In the Classroom (BIC) Session

What seems to bother me about the "battle" to start BIC at a school, is that so often we seem to have to come at it backwards in discussions with teachers and principals; we go up against teachers who want to explain to us why this is too big of an inconvenience to work, when the conversation should be about how great this is, and how we will overcome the hurdles.

One suggestion is to request the opportunity to present at a district training (in-service days, or the return-to-work meeting). You can begin with what they already know in their hearts; a child with a healthy breakfast in them is one who is focused and ready to learn. Point out your district's free/reduced percentage to remind them of how many students could benefit from breakfast and would

perform better in morning classes instead of being focused on the lunch break that is four hours away. Demonstrating your passion to help out these children-in-need and showing that your goals align with theirs (healthy, educated kids) will help to open the dialogue between food service directors and teachers/principles.

Finally, for me, my biggest takeaway in the BIC training was to respect how teachers are being given less and less control in their classrooms. While BIC has nothing to do with the academic and budget restraints that teachers face, it can be an easy area to receive push back on making the cafeteria an easy target.

Come prepared with a few different methods of implementation; volunteer students hand out the food as their classmates enter the door, students grab a seat and then head up to the breakfast table in an orderly fashion, or even have breakfast set up on each desk, and collect the unused meals from the desks of absent students.

This may seem like a small bone to throw to someone opposed to your program, but validating others core concerns can sometimes open the door that allows them to start approaching BIC from the perspective – "What an awesome

program, how do we implement it?"



Food show attendees for the SY15 Processing Conference

ServSafe® Classes Now Available

The Arizona Department of Education (ADE), Health and Nutrition Services (HNS), is now offering one-day ServSafe® Food Protection Manager Certification classes!

When: June 19, 2015

8am-5pm

One hour lunch break on your own

Where: 3300 N Central Avenue

Phoenix, AZ 85012

16th floor in conference rooms 100 and 101

When: July 28, 2015

8am-5pm

One hour lunch break on your own

Where: 3300 N Central Avenue

Phoenix, AZ 85012

16th floor in conference rooms 100 and 101

Important Information:

Registrations will ONLY be accepted for sponsors of the Child and Adult Care Food Program (CACFP) and National School Lunch Program (NSLP) Federal Programs!

It is required to study prior to the class to successfully pass the exam. The class will review major food safety concepts for the exam.

Exam Accommodations

Any accommodation requests for a special-needs examinee must be indicated on the registration form. The accommodations will have to be approved by the National Restaurant Association (the Association) prior to the exam date.

The class will be taught in English. However, if you require a translator for the administration portion of the exam please indicate so on your registration form. We will contact you regarding additional information needed to have your translator approved by the Association.

Examinees who want to take the exam in English are permitted to use a printed bilingual English-native language dictionary during the exam. Dictionary will be inspected at time of check-in.

Cost for the exam is \$75.00 (fee for exam booklet and exam answer sheet). If you would like to purchase a ServSafe® Manager Book 6th Ed. for studying prior to the class, please visit https://www.servsafe.com/to_order. You can also find the book through Amazon.com. Order the book WITHOUT the exam answer sheet attached.

If you are interested in additional information regarding registration, please contact Airica Choquette at Airica.Choquette@azed.gov.

USDA Food and Nutrition Service Webinars



USDA Food and Nutrition Service now has a YouTube Channel! Find helpful topics from reducing food waste in schools to cooking with USDA Foods.

Visit <https://www.youtube.com/user/USDAfoodandnutrition/>

School Food Programs

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Sign up for training and events!

If you are a new or returning food service employee you have the opportunity to enjoy a variety of events and gain valuable knowledge throughout the year. Visit the following website for all your Health and Nutrition registration needs:

<http://www.ade.az.gov/onlineregistration/>